Some valuable tips from the Program Manager for Public Safety to help you and your family have a safe and stress-

Holiday Risk Managament

- Assess Risks
- Make Risk Decisions
- Implement Controls
- Monitor/Supervise/Evaluate







Safety Zards



- Don't overload electrical circuits
- If you have a fireplace, woodstove or use gas

logs/furnace, make sure you have an operable

UL approved carbon monoxide detector

Turn off electric candles and decorative

regoing to sleep



Safety Hazards





- Inspect all electrical equipment before use
- Use the proper size and type light bulbs in decorative lighting
- Spread sand or salt on icy walkways





Fire Hazards





- Place candles in holders that will not tip
- Keep candles, Yule logs, Menorahs, and Kinaras away from drapes, trees or potentially flammable objects
- Extinguish candles before leaving home or going





Fire

- * Have a professional check your fireplace and chimney every year. Soot buildup leads to house fires
- Use kindling and wooden matches to light fires not
 - flammable liquids
- Always use a fire screen
- Be sure the chimney flue is open before lighting a fire
 - and closed only when you are sure the fire is

completely

out



Holiday Traveling





- Give yourself plenty of time to get where you are going
- Make sure your vehicle is in good repair
- If you drink... don't drive
- Always use safety belts and child safety seats
- Maintain a safe distance between vehicles
- Get a good night's sleep before traveling
- Avoid eating heavy meals, as this can lead to sleepiness



Holiday

In case you encounter inclement whether the restriction of the state o

- First-aid supplies
- Blankets
- Flashlight with spare batteries
- Flares
- A shovel
- Quick-energy foods, nutrition bars, or dried fruits and nuts
- Sand, salt or cat litter for traction



Food Preparation and Consumption



Keep all cookware, utensils, preparation areas, and

your hands clean

- Refrigerate foods that require cold storage
- If food needs to be chilled during serving, place the dish on a bed of ice
- Keep foods that need to stay warm on a hot plate or

in an oven at a temperature no lower than 110° F.

Use a thermometer when cooking meats to be sure

inner sections reach the right temperature









Food Preparation and Consumption

At holiday time it is easy to over-indulge! Here are some tips to help you keep those extra holiday pounds off.

- Limit your calorie, fat and sugar intake over the course of the holiday season
- Limit your alcohol and caffeine consumption
- Bring food dishes and beverages to parties that give you and your
 - children healthy alternatives
- Keep up some form of exercise during the holidays
- Limit the number of activities you attend
- Conserve on your energy resources





